



Breakfast 6am-11am | Dinner 5pm-10pm

Dial “0” to place order - A 20% service charge, \$4.00 delivery fee and sales tax will be added to your check

SMALL PLATES

Pork Belly Tacos \$14

tamarind pork belly with sweet chili slaw, cilantro, soy glaze

Caramelized Brussels Sprouts \$11

pecan butter, shoyu, benne seeds, gochujang sauce

Gulf Shrimp & Artichoke Dip \$19

hot sauce crackers, parmesan flatbread, garlic bread

GF Gulf Shrimp Cocktail \$19

1/2 pound, remoulade, spicy red chili cocktail sauce

Grand Seafood Gumbo \$15

a Grand tradition, house made hot sauce crackers

House Made Pimento Cheese \$10

Grandma’s pickles, hot sauce crackers, potato chips

SALADS

add grilled chicken or shrimp \$10

GF Garden Greens \$13

tomato, cucumber, carrot threads, herb vinaigrette

Southern Caesar \$13

romaine, garden tomatoes, crispy capers, parmesan, creamy roasted garlic caesar dressing, garlic croutons

Ahi Tuna Poke Bowl* \$22

cilantro, pomegranate, oranges, cucumbers, avocado, green onions, house pickled ginger, marinated black rice, gochujang aioli, wonton crisps

The Bayside Beet Bowl \$15

[plant based diet - vegan] cilantro, pomegranate, oranges, cucumbers, avocado, green onions, house pickled ginger, marinated black rice, roasted beets

HAND-HELDS

GH Cheeseburger \$20 [**GF** Bun available]

patty choice: C.A.B. burger* or veggie burger; garden pimento cheese, smoked ketchup, LTO, house pickles, challah bun served with hand-cut fries or fruit

Honey Pecan Chicken Salad Croissant \$17

heirloom tomato, baby lettuce, sliced grapes served with hand-cut fries or fruit

Gulf Shrimp Tacos \$19

blackened shrimp, chilled pineapple pepper slaw, avocado, gochujang aioli, served with spiced tortilla chips

PASTAS

add grilled chicken or shrimp \$10

Bucatini with Three Tomatoes \$22

toasted garlic, lemon, thyme, pine nuts, tomato butter broth, garlic bread

Gemelli Pesto Verde \$22

asparagus, arugula, haricot vert, broccolini, pesto cream sauce, garlic bread

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

GF Shrimp and Grits \$26

bill e’s bacon, tomatoes, gulf shrimp, smoked cheddar, herb grits

GF 8oz Beef Tenderloin* \$44

Certified Angus Beef tenderloin, smashed potatoes, haricot vert, Grand steak butter

GF Roasted Half Chicken \$24

herb-roasted fingerling potatoes, asparagus, lemon butter sauce

Hemp-Crusted Salmon \$28

artichoke, sweet peppers, roasted fennel, kalamata olives, potatoes, peanut romesco

THIN CRUST PIZZA

GF can be made with gluten-friendly cauliflower crust Cheese \$13

san marzano, mozzarella

Pepperoni \$17

san marzano, pepperoni, mozzarella, parmigiana-reggiano, oregano

Margherita \$16

san marzano, mozzarella, heirloom tomato, roasted garlic, basil

Mediterranean \$17

roasted eggplant, peppers, garlic, mushrooms, fennel, tomatoes

Napolitano \$18

san marzano, bacon, pepperoni, fennel sausage, oregano

Mushroom \$17

white pizza, mushrooms, roasted fennel, basil pesto, goat cheese

KID’S MENU - 11 & UNDER

choice of fries, chips, fruit or garden green beans

Cheeseburger \$11

American cheese, prepared medium-well

Chicken Tenders \$11

Kid’s Mac ‘n Cheese \$11

Kid’s Cheese or Pepperoni Pizza \$11

Buttered Noodles & Parmesan \$11

DESSERTS

Coconut Key Lime Cake \$12

Chocolate Cream Pie \$12

oreo crust

Butterscotch Pudding \$11

bourbon-vanilla crouton

GF PB&J Parfait \$13

peanut butter mousse, triple-berry jam, candied peanuts, whipped cream

Pint of High Road Ice Cream \$12

vanilla bean or super chocolate

GF items marked with this symbol are gluten-friendly

****When placing your order, please alert us if you or anyone in your group, has any concerns regarding food allergies

All items will be served in to go packaging unless otherwise specified



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COMPLETE BREAKFASTS

Continental Breakfast \$23
One Mini Croissant, Blueberry Muffin and Danish served with your choice of the following:
Bottled Juice: Orange, Apple, Cranberry or Pink Grapefruit One 14 oz. To Go Cup of: Grand Gourmet Coffee, Grand Gourmet Decaffeinated Coffee, Hot Water with Fairtrade Breakfast Tea or Hot Chocolate
Served With: half & half, whole milk, 2% milk, skim milk, almond milk or lemon

Magnolia Breakfast \$28
Scrambled Eggs, White Toast, Bacon, Herbed Skillet Potatoes and your choice of the following:
Bottled Juice: Orange, Apple, Cranberry or Pink Grapefruit One 14 oz. To Go Cup of: Grand Gourmet Coffee, Grand Gourmet Decaffeinated Coffee, Hot Water with Fairtrade Breakfast Tea or Hot Chocolate
Served With: half & half, whole milk, 2% milk, skim milk, almond milk or lemon

Grand Start Breakfast \$22
Choice of Cereal with Sliced Banana, White Toast and your choice of the following:
Cereal: Raisin Bran, Froot Loops, Special K, Cheerios or House Made Granola
Served with: whole milk, 2% milk, skim milk or almond milk
Bottled Juice: Orange, Apple, Cranberry or Pink Grapefruit One 14 oz. To Go Cup of: Grand Gourmet Coffee, Grand Gourmet Decaffeinated Coffee, Hot Water with Fairtrade Breakfast Tea or Hot Chocolate
Served With: half & half, whole milk, 2% milk, skim milk, almond milk or lemon

BREAKFAST À LA CARTE

Buttermilk Pancakes \$20
syrup, sliced strawberries
GF Three Egg Southern Omelet \$26
choose up to 4 items: caramelized wild mushrooms, scallions, onion, tomato, spinach, peppers, ham, white cheddar or pepper jack, with herb skillet potatoes
GF Quinoa Paella [plant based] \$24
quinoa, apples, pineapples, berries, starfruit, kiwi, natural almonds, hazelnuts
GF Loaded Baldwin County Grits \$25
sunny side up farm egg, ham, chopped bacon, house made sausage, white cheddar, green onions, chopped tomatoes, parmesan*
GF Grand Hotel Lump Crab Scramble \$26
scallions, tomatoes & eggs, topped with parmesan & white cheddar with herbed skillet potatoes
GF Açai Bowl [plant based] \$16
chia, mango, banana, almonds, bee pollen
Kid’s Pancakes (11 yrs old & under) syrup \$9
Steel-Cut Oatmeal raisin-pecan compote \$10
Baldwin County Grits butter \$10
Parfait greek yogurt, blueberries, granola \$14
Cereal & Sliced Banana raisin bran, cheerios, froot loops, house made granola, special k \$10
Toasted Bagel cream cheese \$8

NON-ALCOHOLIC DRINKS

Soft Drinks \$4
Coke, Diet Coke, Sprite, Dr Pepper, Root Beer or Lemonade
Glass of Iced Tea \$4
sweet or unsweetened
Bottled Water \$5
still, AHA strawberry+cucumber, AHA lime+watermelon
Gourmet Bottled Water \$7
Acqua Panna (spring) or S. Pellegrino (sparkling)
Cup of Hot Chocolate (14 oz) \$6
Cup of Hot Tea \$6
Earl Grey, Fairtrade Breakfast, chamomile, green, lemon & orange or decaffeinated
Cup of Freshly Brewed Coffee \$6
Grand Gourmet regular or decaffeinated
Bottled Juice \$5
orange, apple, cranberry, pink grapefruit
Milk \$6
whole, 2%, skim, chocolate or almond

BEERS

Alabama Craft Beers 12 oz. \$7
⇒ *Grand Hotel, Light Lager, Ghost Train Brewing, Birmingham*
⇒ *Good People, IPA, Good People Brewing, Birmingham*
⇒ *MuChaCho, Mexican-Style Lager, Good People Brewing, Birmingham*
⇒ *Fairhope Fifty One, Pale Ale, Fairhope Brewing, Fairhope*
Domestic Beers 16 oz. \$7
⇒ *Bud Light*
⇒ *Michelob Ultra*
Non-Alcoholic Beer 12 oz. \$7
⇒ *Heineken 0.0% (alcohol-free)*

WINES

Sparkling \$12 | \$48
Jacques Peltas, Blanc de Blancs, France
Chardonnay \$12 | \$48
Trinity Oaks, CA
Pinot Grigio \$12 | \$48
Trinity Oaks, CA
Pinot Noir \$12 | \$48
Trinity Oaks, CA
Cabernet Sauvignon \$12 | \$48
Trinity Oaks, CA

LIQUOR LICENSE

All alcohol is served until 10:00pm and proof of age is required. As part of our Responsible Vendor Program guidelines, the Grand Hotel is liable and responsible for providing & dispensing all alcoholic beverages on Grand Hotel property. In order to maintain control, the Grand Hotel does not permit consumption of any beer, wine or liquor not purchased from the Grand Hotel. We cannot refund purchase of unused alcoholic beverages from anyone not licensed by the State of Alabama.

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